



# Brut de Brut, AOP Vouvray, White AOP Vouvray, Vallée de la Loire et Centre, France

Domaine Damien Pinon, Méthode Traditionnelle

For 3 generations, this beautiful vineyard of 29 ha, located in the commune of Vernou sur Brenne in Indre et Loire, has been producing Vouvray wines. Damien Pinon, the winemaker, produces sparkling and still wines, with the sole aim of expressing the delicacy and complexity of his terroirs.

#### **PRESENTATION**

Zero dosage sparkling wine revealing the character of the Vouvray terroir.

The clay-limestone vineyard is on average 30 years old and is partly renewed every year.

### IN THE VINEYARD

The soil is worked at the foot of the vines and grassed in the middle of the row.

Gentle pressing, selection of the juices and separated vinification at 14°C with natural yeasts in stainless steel tanks. No adding sulfites before the racking, use of Bioprotections, to protect the juices.

## **AGEING**

The second fermentation in bottle is made from natural residual sugar with selected yeasts. To obtain a great fineness of bubbles, the bottles are ageing 36 months at the minimum in our cellar before release

### VARIETAL

Chenin ou chenin blanc 100%

# GM: No.

### SERVING

Serve between 10 to 12°c (50 to 54°F)

#### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

Intense yellow color. Complex flavors and delicate bubbles. Creamy, great balance and a final touch of minerality.

Residual sugar: 4.9 g/l Acidity: 6.4 g/l in H2SO4

# **FOOD PAIRINGS**

Great as an aperitif. To be enjoyed with seafood.



